

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

Culinaria: Pinot Noir Chardonnay 2024

Origin: Culinaria Pinot Noir Chardonnay is a Wine of Origin Western Cape. Grapes used for the production of this Burgundy-style blend originate from Wellington & the West Coast.

Composition: The blend consists of Pinot Noir (73%) and Chardonnay (27%).

Vineyards: Both varieties are on a trellised system in well drained weathered granite and sandstone soils with a high clay content. Supplementary irrigation is given as the vines need it. Both these varieties enjoy a much earlier ripening period and can be harvested quite early in the season with a high natural acidity and prominent fresh fruit flavours.

Winemaking: Pinot Noir grapes were harvested at between 21° and 22.5° Balling. Chardonnay grapes were harvested at between 20° and 22° degrees Balling. Both varieties were hand-picked and whole-bunch pressed. The juice was allowed to settle, then fermented separately. The winemakers crafted different blends to ensure the perfect balance of Pinot Noir and Chardonnay.

Analysis:

Alcohol	12,63%	Residual sugar	5,2 g/l
pH	3,25	Total acid	6,1 g/l

Character: Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure, inviting colour and bursts with prominent fresh flavours of pomegranate, fresh red berries and a lingering grapefruit palate. Combining the characteristics of both a white and a red grape, this blend is exceptionally flexible in food-and-wine pairing.



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